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HOUGHTON MIFFLIN

Vocabulary Readers



Welcome to the Bakery



by Mary Cummings-Saxton

Number of Words: 122

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Printed in the U.S.A.

ISBN: 0-618-64845-3

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Welcome to the Bakery

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Strategy Focus

As you read, think of **questions** you have about the foods in a bakery.



HOUGHTON MIFFLIN

BOSTON

Key Vocabulary

bakery a place where foods such as bread, cakes, and cookies are made and sold

culture customs shared by a group of people

customer a person who buys things at a store

dough a soft, thick mixture that is baked

ingredients parts of a mixture

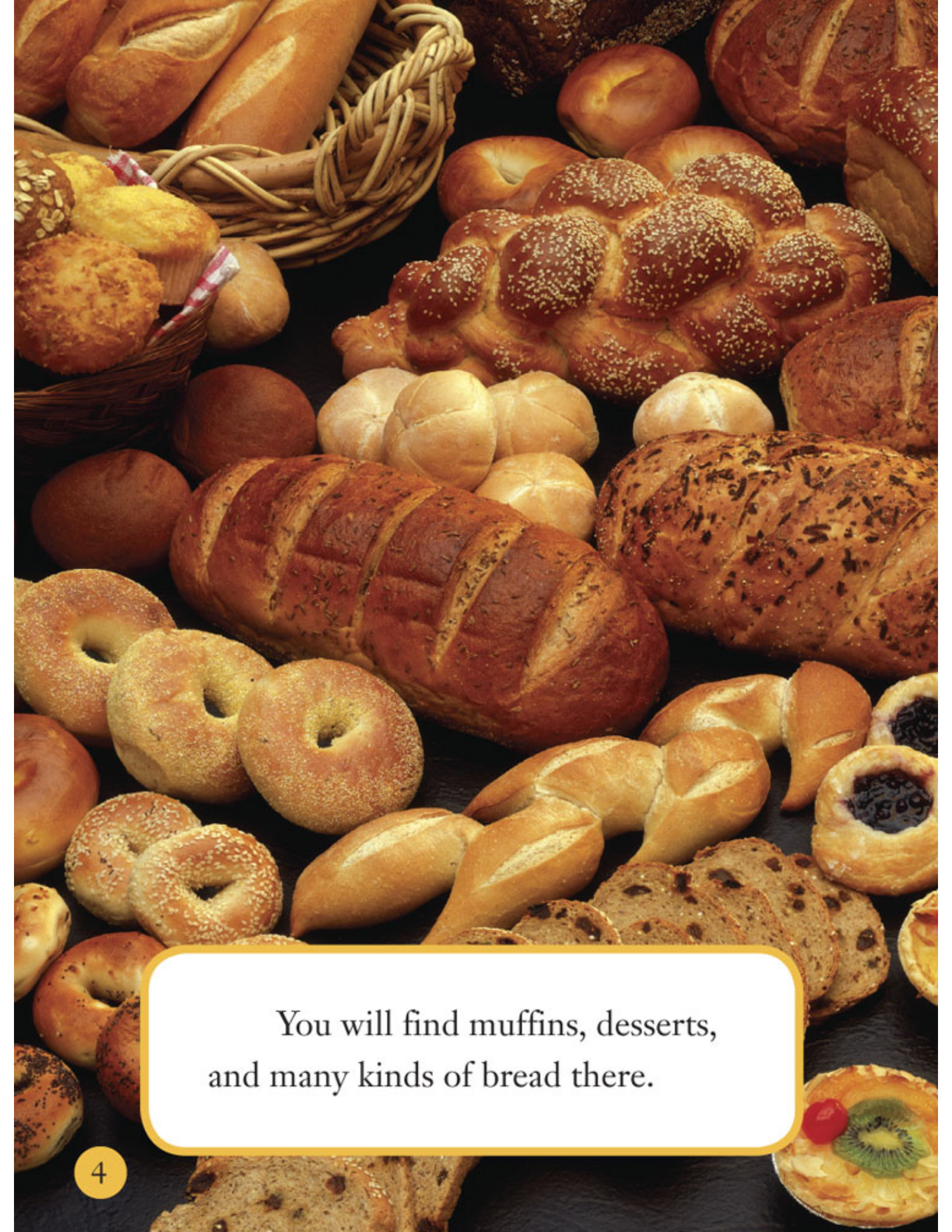
recipe a set of directions for cooking

Word Teaser

For directions to go someplace, read a map. For directions to cook something, read a _____.



What will you find at a bakery?



You will find muffins, desserts,
and many kinds of bread there.



A baker makes all the bread at the bakery.



Crusty Bread

2½ cups warm water or milk
2 tablespoons dry yeast
8 cups flour
1 tablespoon salt

The baker has a **recipe** that tells how to make the bread.



The baker mixes the **ingredients**.
The ingredients for this bread are
flour, water or milk, salt, and yeast.



All the ingredients are mixed to make **dough**. Bakers knead the dough by pushing it with their hands.



The dough sits for a while. The yeast in it makes it puff up and get soft.



Then, the baker bakes the bread.



All the bread is baked. A customer is happy to buy some.

A still life photograph featuring a variety of breads. A large wicker basket is filled with several long, golden-brown baguettes. In the foreground, on a wooden surface, are more breads, including a round loaf and a smaller round roll. A glass butter dish with a metal lid is also visible. The scene is warmly lit, emphasizing the textures of the bread and the wicker.

You can find bread from different countries and cultures at the bakery!

Responding

Putting Words to Work

1. If you were a **customer** in a bakery, what would you buy? Why?
2. What **ingredients** would you use to make bread?
3. Before the **dough** is baked, bakers use their hands to _____.
4. Why do bakers need to read **recipes**?
5. **PARTNER ACTIVITY:** Think of a word you learned in the book. Explain its meaning to your partner and give an example.

Answer to Word Teaser

recipe

Word Builder

A **bakery** is a kind of store. Make a chart that lists different kinds of stores. Write what people can buy in each one.

Kind of Store	What People Buy
bakery	baked goods

Write About It

Choose one of the stores from your chart. Write a paragraph that describes what you might see in the store. Tell what you would buy there.

Key Vocabulary

bakery
culture
customer
dough
ingredients
recipe

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ISBN 0-618-64845-3



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